

#10512 equal to



PASSION FOR PORK SINCE 1959

PRODUCT DESCRIPTION SHEET

PRODUCT: Boneless Pork Chops
BRAND/LABEL: Extra Tender
MANUFACTURER: Farmland - Gold Medal
PRODUCT CODE(S): Farmland
DATE: 70247 14330 7
September 15, 2011

- General**
 - All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations
- Ingredients**
 - Deep Basted™ by addition of up to 12% of a solution of water, potassium lactate, dextrose, sodium phosphates and salt
- Physical**
 - Meat**
 - Fresh boneless pork loins
 - Appearance**
 - Whole and uniformly shaped
 - Uniform light pink to light red in color
 - Texture**
 - Firm, moist and tender
 - Flavor**
 - Typical of fresh pork
 - Process**
 - Inject with solution
 - Cut to specific weight
- Packaging**
 - Poly lined
 - Neat single layers
 - Each layer separated by poly
- Weight**
 - Piece – 4 ounces
 - Case - 10 pounds net weight
 - Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight
- Shipping**
 - Case dimensions 16.688" x 11.688" x 3.250"
 - Outside cubic feet 0.367
 - Pieces per case Variable
 - Cases per pallet 144
 - Stack pattern 9/layer by 16/high
- Code**
 - Code date in the form: Packed On MMM-DD-YY
 - Lot designation
 - Establishment number

Handling

Storage

- Hold at or below 0° F

Shelf Life

- Customer is guaranteed 30 days shelf life on delivery

Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices
- Your company's corporate offices will report the issues (along with all pertinent information) to Farmland's Quality Assurance contact person
- Farmland's Quality Assurance contact person will notify Product Management

GMP's

- Good Manufacturing Practices may be made available for review on an "In Plant" basis only

Food Safety

HACCP

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

SSOP's

- SSOP Programs may be made available for review on an "In Plant" basis only

Recall

- RECALL Programs may be made available for review on an "In Plant" basis only

Microbiological

Product Testing

- Product is randomly selected for testing

Guarantee

- Customer is guaranteed 30 days shelf life on delivery

Contacts

Quality Assurance

Gary Fisher
Corporate Manager, Quality Assurance
800-222-7578

Food Safety/ Recall

Katie Hanigan
Vice President, Food Safety
712-263-7383

Nutrition

- Product Code Number: 143307
- Data submitted for this product are on an "AS PURCHASED" basis
- Serving Size = 112 grams (4 ounces)

CN Label

- Not CN labeled

Nutrient Analysis

| Nutrients/ Calories | Per 100 gram (not rounded) | Per Serving Label Value (rounded) | % Daily Values (rounded) | Unit Weight |
|------------------------|-------------------------------|---|--------------------------------|-------------|
| Calories | 122 | 140 | | kcal |
| Calories from fat | 36 | 40 | | kcal |
| Total fat | 4.0 | 4.5 | 7 | grams |
| Saturated Fat | 1.4 | 1.5 | 8 | grams |
| Cholesterol | 56 | 65 | 22 | milligrams |
| Sodium | 249 | 280 | 12 | milligrams |
| Carbohydrates | 1 | 1 | 0 | grams |
| Dietary Fiber | 0 | 0 | Not a significant source | grams |
| Sugars | 1 | 1 | | grams |
| Protein | 20 | 22 | | grams |
| Vitamin A | 6 | | 0 | IU |
| Vitamin C | 0.53 | | 0 | milligrams |
| Calcium | 15 | | 2 | milligrams |
| Iron | 0.83 | | 6 | milligrams |
| Moisture | | | | grams |
| Ash | | | | grams |


- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

Product Analysis

- Meat/Meat Equivalency information is not available for this item

Confidentiality

- We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Farmland - Meats Group. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Farmland - Meats Group.



Fred Nutt
Company Representative

Director of Process Control & QA
Title

Periodically Revised
05/02/2013